

# A Beautiful Partnership

## Tomatoes into Sauce

by Janice Cook Knight

In late summer, I like to make my own tomato sauce, then freeze it for use the rest of the year. But when my homemade sauce is gone, I'm happy to say I've found a sauce I like as much as my own. Michael De Paola has partnered with Chris Cadwell of Tutti Frutti Farms to make three organically grown, Italian-style tomato sauces: *Pomodoro*, a simple sweet marinara; *Roasted Garlic*, with a rich but mellow flavor; and *Arrabbiata*, which has a spicy kick. I used the Pomodoro sauce to make a lovely eggplant Parmigiano. These sauces are family recipes, also used in Michael's former restaurant, Emilio's, which he owned with his father, Emilio De Paola, for 22 years.

Besides the tomato sauces, the Tutti Frutti product line also includes two excellent salsas: *Heirloom Roasted Salsa* contains jalapeños, tomatoes, a touch of garlic and salt; and *Roasted Garlic Salsa*, which has a pronounced toasty flavor. Both salsas are delightfully, but not too, spicy.

Perhaps my favorite product of theirs is *Candied Jalapeños*. It's a sweet jalapeño pickle, like the flavor of pepper jelly but with the crunchy texture of jalapeño slices. One fan exclaimed, "I find ways to use them in so many things: tacos, burgers, even added to stir-fries." I added them to sautéed corn and used them to garnish shrimp tacos. You'll want to grab a spoon and eat them straight out of the jar, too.

Tutti Frutti Farms tomatoes are both organic and heirloom. We're lucky they're grown here and we can buy them directly from the farmers market, but their tomatoes are also distributed nationally. All the sauce and salsa ingredients are organically grown. Michael De Paola, besides being the former owner of Emilio's and, previously, the pizzeria Michael Anthony's, operates De Paola Vineyard in Arroyo Grande, featuring award-winning Zinfandel, Pinot Noir and Petite Syrah.

You can buy the sauces, salsas and jalapeños at the Tutti Frutti stand at our Saturday and Tuesday farmers markets. They will also be available this fall at many local grocery stores and markets. 🌱

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